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Food and Home Notes

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When you shop, check to see if there is a thermometer in the frozen food cabinet. The temperature should be zero or below to maintain high quality of food stored there, according to U.S. Department of Agriculture home economists.

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Did you know that all fruits contain some vitamin C--in varying amounts?

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If you need a concentrated source of vitamin A--try dried apricots.

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You may prefer fruit canned in heavy sirup for desserts--but, fruit packed in their own fruit juice is usually preferred for salads.

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Remember--the sirup or liquid from canned fruits may be used in gelatin salads or desserts without adding too much sweetness.

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Ever consider the advantages of dried fruits? They need little storage space... they're relatively light and pack well for lunches and trips. They can be eaten without cooking.

WEATHER --AND FOOD

Weather--one of the most conversational topics known to man--is now more widely recognized as the determining factor in crop output and in the availability of food for the consumer, worldwide. The recent freeze in Florida affected the citrus fruit crop; the freeze in Brazil affected coffee prices. They are prime examples of the weather's impact on the consumer. It demonstrates how the American farmer is inseparable from not only the effects of weather and the domestic marketplace, but also the international food complex.

"Global agriculture," as referred to by Bob Bergland, Secretary of Agriculture, includes 150 nations trading in 2,000 farm commodities. The United States, the largest food exporter in the world, accounts for half the world's grain trade; two-thirds of its soybean trade. It's also the second largest importer of farm products--and the world's largest provider of food aid.

American farmers have always watched the development of winter grain and evaluated soil moisture and snow pack against the needs of crops yet to be planted. The future will see better use, yet, of weather reports.

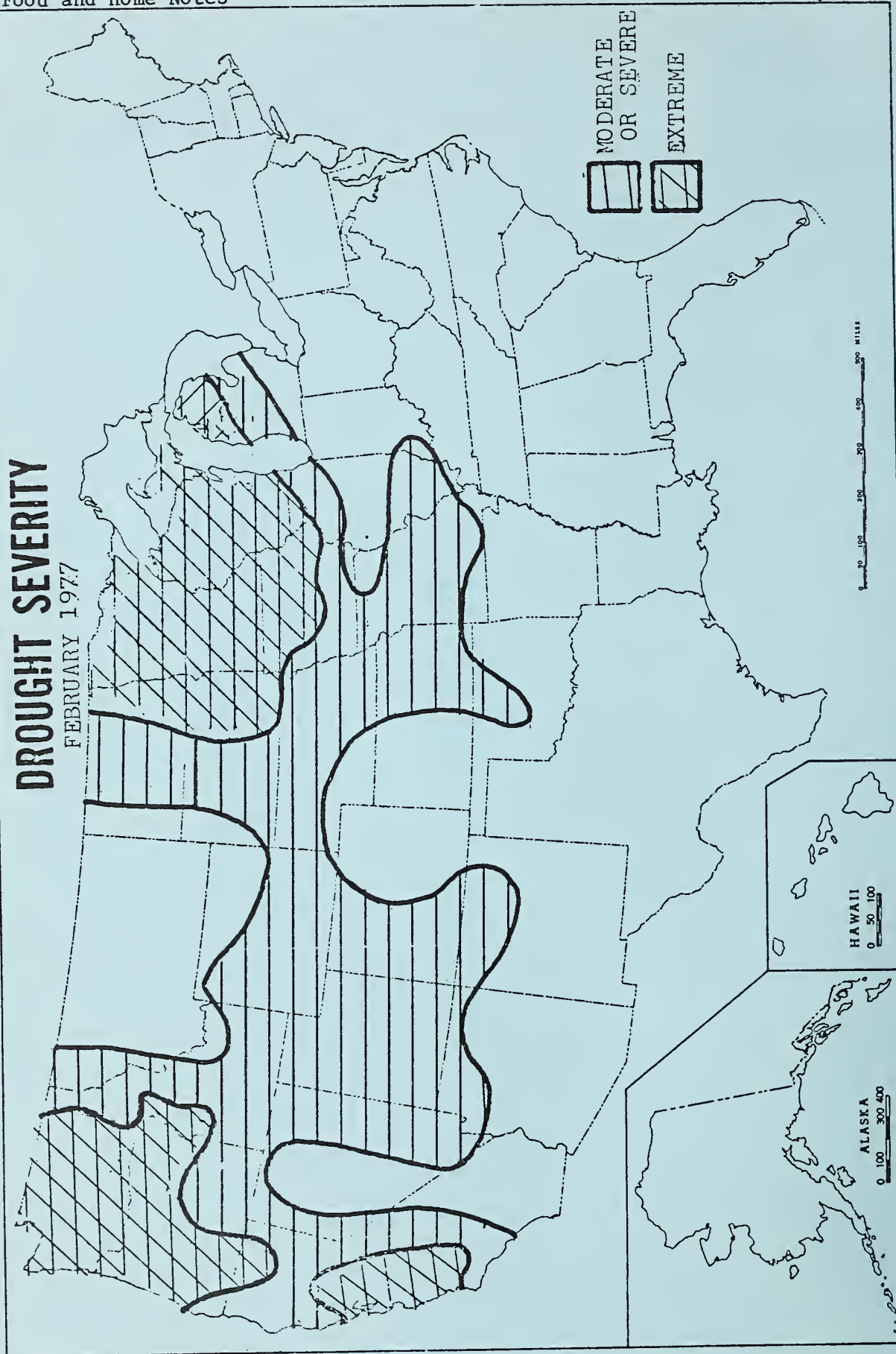
(see chart on page 2 -drought)

6265

USDA- 656-77

DROUGHT SEVERITY

FEBRUARY 1977



CONSUMER BEATON UNDERSTANDING THE MARKETPLACE

SAUSAGE

What is "Italian Sausage?" It's an uncured, unsmoked sausage in a casing or in link, bulk or patty form. According to USDA standards, it must contain at least 85 percent pork, or a combination of pork and fat--the total fat not exceeding 35%. The product must contain salt, pepper, and either fennel or anise spices, or a combination of the two. It may contain optional ingredients appropriate for this product, such as spices (including paprika) and flavoring, red or green peppers, garlic, sugar, and onions.

If beef or veal is added it must be appropriately labeled such as "Italian Sausage" with beef. The product may be made only of beef--or veal to provide for persons, who, for religious or dietary reasons, cannot eat pork. Labels on such products must read, for example, "Beef, Italian Sausage." This new USDA Federal Meat Standard for product consumption and container labeling went into effect Dec. 31, 1976.

"COUNTRY STYLE PORK"

New standards have also been established (to be required 7/1/78) for pork products, "country," "country style or dry cured" ham or pork shoulder. The new federal meat inspection standards define products such as "country" style ham or "dry cured pork shoulder" as uncooked, cured, dried, smoked or shoulder respectively. The finished product must be capable of being distributed without refrigeration and weigh at least 18 percent less than the uncured product.

Other specific preparation requirements are included in the Federal law, however, these requirements will not be effective until July 1, 1978. This will allow processors time to adopt necessary processing procedures and obtain new labels. The time lag makes it unnecessary to destroy current label stocks--which eliminates additional costs formerly passed on to the consumer.

IT'S THAT TIME OF YEAR!

---- TO CONTROL HOUSEHOLD PESTS

It's always easier to prevent pests from getting into your home than to get rid of them after they are comfy in your environment, according to the Agricultural Research Service scientists at the U.S. Department of Agriculture. Cockroaches, for example, have been on the earth millions of years longer than man--and they subsist on any kind of food and in every kind of situation--almost. You need the right pesticide at the right time....in addition to having a continuous program on good housekeeping in order to get rid of them.

Sanitation is number one, and prompt disposal of all bits of food, and garbage....even scraps of lint and other waste materials. All foods should be stored in tightly covered containers. Crevices of cardboard cartons should be checked for "hiders" and any place where pests may enter should be sealed. Caulk about the openings of pipes, toilet bowls, etc. Pest-prevention measures are the first answer, then follow the directions and heed all precautions when you use pesticides.

A revised edition of "Controlling Household Pests" is available by writing to GPO, Washington, D.C. 20402 and sending 45¢ for H&G Bulletin 96. Single free copies available to the PRESS if you write on the publication's letterhead.



Termite.

BN-21580



Ant.

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